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CLAIMS

1. A jacketed hard candy product comprising:
 - a) a core made of a boiled hard candy containing one or more flavoring and cooling agents; and
 - b) an outer layer also made of a boiled hard candy and containing one or more flavoring and cooling agents, the outer layer being jacketed onto the core so as to cover at least a majority of the core, and the level of cooling agents in the outer layer being greater than the level of any cooling agents in the core.
2. The product of claim 1 wherein the ratio of the weight of the core to the weight of the outer layer is between about 95:5 and about 70:30.
3. The product of claim 1 wherein the ratio of the weight of the core to the weight of the outer layer is between about 80:20 and about 90:10.
4. The product of claim 1 wherein the composition of the core and the composition of the outer layer are the same except for the level of the one or more flavoring and cooling agents.
5. The product of claim 1 wherein the jacket comprises about 0.01% to about 2% menthol.
6. The product of claim 1 wherein the product comprises between about 0.01 % and about 2% flavoring agents.
7. The product of claim 1 wherein the product comprises between about 0.001% and about 1% cooling agents.
8. The product of claim 1 wherein the product is sugarless.
9. The product of claim 1 wherein the boiled hard candies of the core and outer layer are both made from the same bulk sweetener selected from the

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group consisting of sugars, corn syrup, polyols, hydrogenated starch hydrolysate syrup and combinations thereof.

10. The product of claim 1 wherein the boiled hard candies of the core and outer layer are both made from the same bulk sweetener selected from the group consisting of sucrose, dextrose, lactose, corn syrup and combinations thereof.

11. The product of claim 1 wherein the boiled hard candies of the core and outer layer are both made from the same bulk sweetener selected from the group consisting of hydrogenated isomaltulose, xylitol, maltitol, hydrogenated starch hydrolysate and combinations thereof.

12. The product of claim 8 wherein the boiled hard candy of the core comprises hydrogenated isomaltulose.

13. The product of claim 1 wherein the cooling agent in the outer layer is selected from the group consisting of substituted p-menthane carboxamides, acyclic carboxamides, menthone glycerol ketals, menthyl lactate, menthyl succinate, menthyl glutarate, 3-*l*-menthoxypropane-1,2 diol and mixtures thereof.

14. The product of claim 1 wherein the one or more flavor and cooling agents used in the core and outer layer comprise N, 2, 3-trimethyl-2-isopropyl butanamide at a level of between about 0.002% and about 0.015% of the product.

15. The product of claim 1 wherein the one or more flavor and cooling agents used in the core and the outer layer combined comprise 3-*l*-menthoxypropane-1,2 diol at a level of between about 0.005% and about 0.05% of the product.

16. The product of claim 1 wherein the boiled hard candies of the core and outer layer both comprises a color.

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17. The product of claim 15 wherein the color of the core and of the outer layer are the same.

18. The product of claim 15 wherein the color of the core and of the outer layer are different.

19. The product of claim 1 wherein the one or more flavoring and cooling agents in the core and in the outer layer both comprise menthol, and the ratio of the level of menthol in the outer layer to the ratio of the level of menthol in the core is at least 1.5:1.

20. The product of claim 19 wherein the ratio of menthol level in the outer layer to the menthol level in the core is at least 2:1.

21. The product of claim 1 wherein the product is clear, and the product core and outer layers appear to be homogeneous.

22. A method of making jacketed hard candy products comprising the steps of:

- a) cooking a composition to form a first sweetened mass;
- b) mixing one or more flavoring and cooling agents into the first sweetened mass;
- c) providing a second sweetened mass;
- d) mixing one or more flavoring and cooling agents into the second sweetened mass such that the level of the cooling agents in second sweetened mass is higher than the level of any cooling agents in the first sweetened mass; and
- e) forming jacketed hard candy products wherein the first sweetened mass is used to form a core and the second sweetened mass is used to form an outer layer covering at least a majority of said core.

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23. The method of claim 22 wherein the step of providing a second sweetened mass is accomplished by separating part of the composition after it is cooked but before the one or more flavoring and cooling agents are mixed into it.

24. The method of claim 22 wherein the step of providing a second sweetened mass is accomplished by separating part of the first sweetened mass after the one or more flavoring and cooling agents have been mixed into the first sweetened mass.

25. The method of claim 22 wherein the step of forming comprises forming the first sweetened mass into a continuous rope and adding the second sweetened mass to coat the outside of the continuous rope.

26. The method of claim 22 wherein the first mass comprises one or more flavoring agents but no cooling agents.

27. The method of claim 22 wherein cooling agents used in the second sweetened mass are pre-blended with flavoring agents before being mixed into the second sweetened mass.

28. The method of claim 22 wherein the first and second sweetened mass are coextruded with the second sweetened mass covering the first sweetened mass.

29. A method of making jacketed hard candy products having a fast flavor release comprising the steps of:

- a) combining isomalt, water and a high-intensity sweetener to form a blend;
- b) vacuum cooking the blend to form a boiled hard candy;
- c) separating the boiled hard candy into a core portion and a jacket portion;
- d) mixing a first set of flavoring and cooling agents into the core portion and a second set of flavoring and cooling agents into the jacket

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portion, the level of cooling agents in the jacket portion exceeding the level of any cooling agents in the core portion;

e) combining the core portion and the jacket portion so that the jacket portion covers at least a majority of the core portion to form a jacketed rope;

f) reducing the cross-sectional area of the jacketed rope; and

g) forming individual products from the jacketed rope, the individual products having a core formed from material from the core portion and an outer layer formed from material from the jacket portion.

30. The product of claim 1 wherein the outer layer covers about 80% or more of the core.

31. The product of claim 1 wherein the outer layer covers substantially all of the core.

32. The method of claim 29 wherein substantially all of the core portion of the product is covered by the jacket portion.

33. The product of claim 1 wherein the weight of the outer layer comprises about 15% of the total product.

34. The product of claim 1 wherein the product has an elongated shape.

35. The product of claim 1 wherein the product further comprises one or more high-intensity sweeteners selected from the group consisting of acesulfame K, aspartame, alitame, sucralose, glycyrrhizin, saccharin and cyclamates.

36. The product of claim 35 wherein the high-intensity sweetener is included at a level of about 0.001% to about 2% of the product.

37. The method of claim 29 wherein an in-line mixer is used to mix one or more of the flavor and cooling agents into the boiled hard candy.